

the barns midweek menu

served Monday to Wednesdays September

Starters

Homemade soup of the day served with a crusty roll

Battered mushrooms served with garlic mayonnaise

Breaded tiger prawns with a soy and chilli dip

Breaded crispy sesame chicken bites tossed in a sticky Asian inspired sauce, spring onions and sesame seeds.

Mini breaded brie wheel served with cranberry and sweet jam chilli

Teriyaki cauliflower and sesame bites

Lamb kofta served with a lemon yoghurt sauce

Mains

Teriyaki and sesame marinated salmon fillet on a bed of chilli egg noodles.

Vincent 's Jamaican curry

Chicken, chickpea, potato and spinach cooked in a Caribbean curry sauce, served with rice, peas and fried dumplings.
(Vegetarian option available)

Chicken breast stuffed with brie and cranberry wrapped in bacon with a red wine jus
Served with your choice of homemade chips or parmentier potatoes, salad or vegetables

The vegan burger

served on a vegan bun with lettuce, tomato and vegan cheese, chips and side salad

Steak and ale pie with a golden puff pastry top

served with your choice of homemade chips or parmentier potatoes, salad or vegetables

8oz sirloin steak (£3 supplement)

served with onion rings, grilled tomato and mushrooms

14oz gammon steak

served with pineapple, egg, grilled tomato, mushrooms and onion rings

The Blue Burger

topped with cheddar cheese and bacon with a side of homemade slaw, homemade chunky chips and salad

Scampi bucket

breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon

Homemade beef lasagne

Traditional bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese served with garlic bread and salad

Hickory chicken sizzler

Chicken breast topped with a cheddar with a bbq sauce on a sizzling skillet

Desserts

Chocolate fudge cake served with fresh cream

Home-made baileys bread and butter pudding served with custard

Homemade fruits of the forest cheesecake served with fresh cream

Key lime pie served with fresh cream

Toffee lumpy bumpy served with fresh cream

£15 2 course or £20 3 course